

FÈLSINA
Berardenga
Chianti Classico

100% Sangiovese grapes, grown in the Fèlsina vineyards in the Chianti Classico denomination, in vineyards on the estate's various individual farm-parcels (case coloniche), dating back to the Middle Ages. A portion of the grapes comes from Pagliarese, a 25-hectare farm on the northwest corner of Fèlsina, where the winegrowing zone for the exclusive production of Chianti Classico officially ends.

Chianti Classico is the cornerstone of the estate's production. The vineyards are located in Castelnuovo Berardenga, in the southeastern part of the Chianti Classico appellation, to the northeast of Siena. Almost exclusively with a southwestern exposure, they sprawl across ventilated slopes at an altitude ranging from 320-420 meters above sea level. Geologically, the terrains are mixed: in the higher parts the soil is predominantly rock quartz and calcareous alberese mixed with alluvial pebbles; strataform sandstone and loam characterize the vineyards on the edge of the Colli Senesi in the direction of the Crete Senesi. First vintage 1967.

Denomination
Chianti Classico Docg.

Grape variety
100% Sangiovese.

Growing area
Northeast of Siena, in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico zone.

Vineyard density
About 5.400 vines per hectare.

Training system
Bilateral cordon training system and simple Guyot with a maximum of 5-8 buds per vine.

Harvest
Staggered due to different altitudes of the vineyards, within the first three weeks of October.

Vinification
After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 12-15 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. In March-April, the new wine goes into medium-size Slavonian oak barrels, and a small percentage into twice and thrice used oak barrels; after 12 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 3 months.

Sensory profile
Ruby red with deep intensity and hue. Fruity, fine and elegant aromas dominated by wild berries, along with array of spicy notes. Fruity on the palate with good tannins and a lingering finish.

